

SPRING IS IN THE AIR

145.0 pp

Spring is around the corner and with it new season produce is starting to flow through the markets. Our chefs have created an 11 course Spring menu to wet your taste buds and reflect the change in the seasons.

EDAMAME AND HONEY BUTTER LOTUS ROOT [V]

steamed and salted baby soya beans in the pod with thinly sliced, deep fried lotus root then tossed in honey butter and dusted with black and white sesame seeds

NUMBER ONE SPECIAL

Crab salad with avocado wrapped in hiramasa kinfish and nori, baked with our secret sauce then topped with bittersweet soy glaze

TASTING PLATTER

PANKO PACIFIC OYSTERS

Japanese panko coated Pacific oyster served with honey wasabi mayonnaise

WAGYU NIGIRI

Darling Downs wagyu sirloin AA5+, aburi style with momichi oroshi and ponzu sauce

WASABI SALMON PRAWN NACHOS

finely diced New Zealand Saikou salmon mixed with wasabi soy dressing, served with prawn nachos

SAND WHITING TEMPURA AND CRISPY NOODLES

sand whiting tempura served with crispy noodles, sesame and sweet soy sauce

CRUNCHY ROLL

tempura ebi with crab salad and cucumber, layered with smelt roe then drizzled with house made saffron aioli, fresh shallots and bittersweet soy glaze

MISO SOUP

Kobe's house made red and white miso soup

ALASKAN CRAB

grilled robata style to highlight its sweetness and served in the shell with fresh lime

WAGYU HOT ROCK

self cook your wagyu just the way you like it, with seasoning and dipping sauces

FLAMING ANKO

green tea crème brulee with red bean served flaming to the table for a caramelised finish